



## Report of Materials and Equipment Acceptance Division

NYC Department of Buildings  
280 Broadway, New York, NY 10007  
Patricia Lancaster, FAIA, Commissioner  
(212) 566-5000, TTY: (212) 566-4769

Pursuant to Administrative Code Section 27-131, the following equipment or material has been found acceptable for use subject to the terms and conditions contained herein.

### **MEA 252-06-E**

**Manufacturer:** Therma-Tek Range Corp.  
115 Rotary Drive Valmont Industrial Park  
West Hazleton, PA 18202

**Trade Name(s):** Therma-Tek Range

**Product:** Gas-fired commercial ranges  
Index #150 – Cooking Appliances

**Pertinent Code Section(s):** 27-800, 27-826, RS 14-2 (ANSI Z223.1)

**Prescribed Test(s):** RS 14-6 (ANSI Z83.11)

**Laboratory:** Underwriters Laboratories, Inc.

**Test Report(s):** UL File MH30017 dated February 8, 2006.

**Description:** Gas-fired commercial ranges as tabulated below. Units are comprised of main burners (drill port, cast iron), manual valves, lighters and pressure regulators

#### Product Covered:

**Commercial Ranges:** Models TMD followed by 24, 36, 48, 60 or 72; may be followed by 12, 24, 36, 48, 60 or 72, followed by G, TG, RB or RGB; may be followed by -2 thru -12; may be followed by 1HT thru 6HT; may be followed by -0, -1, -2 or -126.

**Commercial Countertop Cooktops:** Models TC or TCHP followed by 24, 36, 48, 60 or 72; may be followed by 12, 24, 36, 48, 60 or 72, followed by G, TG, RB or RGB; may be followed by -2 thru -12.

**Commercial Salamander:** Models TSM, followed by R, C, W or RGB followed by 36; may be followed by -60, -72.

**Terms and Conditions:** The above-described gas-fired commercial ranges are accepted with the following conditions:

1. Units shall use natural gas only.
2. Minimum installed clearances from combustible construction shall be in accordance with RS 14-15 of the New York City Building Code.
3. Units shall be installed in accordance with manufacturer's instructions and New York City Electrical, New York City Building and Fire Codes requirements.
4. Cooking equipment shall be installed under hoods that vent to the outside and comply with Reference Standard RS 15 requirements of the New York City Building Code. The hood shall have a fire-suppression system complying with Reference Standards RS 13-2 and RS13-3, with open heads capable of simultaneous discharge and manual release. The fire-suppression system shall be exclusively used for cooking equipment, and shall be filed with the Building Department and examined and approved by the Fire Department.
5. Adequate supply of fresh air for unit ventilation and combustion requirements shall be provided into room or space enclosing unit.
6. Installation shall not obstruct access for operation and servicing.
7. For grease removal, suitable baffle type grease filters, MEA-accepted, shall be installed.
8. Approval of all electrical equipment, apparatus, materials and devices shall be obtained from the Department's Electrical Advisory Board before installation.
9. Units shall be constructed and used in compliance with the Energy Conservation Construction Code of New York State.
10. All shipments and deliveries of such equipment shall be provided with a metal tag, suitably placed, certifying that the equipment shipped or delivered is equivalent to that tested and accepted for use, as provided in Section 27-131 of the New York City Building Code.

Final Acceptance 2/20/08

Examined By Shyam. A.

